Waldorf®
800 SERIES

Installation and Operation Manual

Gas Range Electric Static/Convection Ovens

RN8510GE/GEC
RN8610GE/GEC
RN8810GE/GEC

Date Purchased

Serial Number

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Service Provider

For use in GB & IE

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RN8610GE	**Gas Range Electric Static Oven**	**Six Open Burner.**
RN8810GE	**Gas Range Electric Static Oven**	**Eight Open Burner.**
RN8510GEC	**Gas Range Electric Convection Oven**	**Four Open Burner.**
RN8610GEC	**Gas Range Electric Convection Oven**	**Six Open Burner.**
RN8810GEC	**Gas Range Electric Convection Oven**	**Eight Open Burner.**

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Introduction

We are confident that you will be delighted with your WALDORF GAS RANGE ELECTRICAL STATIC / CONVECTION OVEN and it will become a most valued appliance in your commercial kitchen.

To ensure you receive the utmost benefit from your new Waldorf appliance, there are two important things you can do.

Firstly:

Please read the instruction book carefully and follow the directions given. The time taken will be well spent.

Secondly:

If you are unsure of any aspect of the installation, instructions or performance of your appliance, contact your WALDORF dealer promptly. In many cases a phone call could answer your question.

CE Only:

These instructions are only valid if the country code appears on the appliance. If the code does not appear on the appliance, refer to the supplier of this appliance to obtain the technical instructions for adapting the appliance to the conditions for use in that country.

WARNING:

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS APPLIANCE.

WARNING:

INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE USER SMELLS GAS ARE TO BE POSTED IN A PROMINENT LOCATION. THIS INFORMATION SHALL BE OBTAINED BY CONSULTING THE LOCAL GAS SUPPLIER.

WARNING:

GREAT CARE MUST BE TAKEN BY THE OPERATOR TO USE THE EQUIPMENT SAFELY TO GUARD IT AGAINST RISK OF FIRE.

- **THE APPLIANCE MUST NOT BE LEFT ON UNATTENDED.**
- **IT IS RECOMMENDED THAT A REGULAR INSPECTION IS MADE BY A COMPETENT SERVICEMAN TO ENSURE CORRECT AND SAFE OPERATION OF YOUR APPLIANCE IS MAINTAINED.**
- **DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPOURS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.**
- **DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.**

CAUTION:

This appliance is;

- **For professional use and is to be used by qualified persons only.**
- **Only qualified service persons are to carry out installation, servicing and gas conversion operations.**
- **Components having adjustments protected (e.g. paint sealed) by the manufacturer should not be adjusted by the user / operator.**
- **DO NOT operate the appliance without the legs supplied fitted.**

Model Numbers Covered in this Specification

RN8510GE	4 Open Burners + Electric Static Oven.
RN8513GE	2 Open Burners + 300mm Griddle + Electric Static Oven.
RN8610GE	6 Open Burners + Electric Static Oven.
RN8613GE	4 Open Burners + 300mm Griddle + Electric Static Oven.
RN8616GE	2 Open Burners + 600mm Griddle + Electric Static Oven.
RN8619GE	900 mm Griddle + Electric Static Oven.
RN8810GE	8 Open Burners + Electric Static Oven.
RN8813GE	6 Open Burners + 300mm Griddle + Electric Static Oven.
RN8816GE	4 Open Burners + 600mm Griddle + Electric Static Oven.
RN8819GE	2 Open Burners + 900mm Griddle + Electric Static Oven.
RN8510GEC	4 Open Burners + Electric Convection Oven.
RN8513GEC	2 Open Burners + 300mm Griddle + Electric Convection Oven.
RN8610GEC	6 Open Burners + Electric Convection Oven.
RN8613GEC	4 Open Burners + 300mm Griddle + Electric Convection Oven.
RN8616GEC	2 Open Burners + 600mm Griddle + Electric Convection Oven.
RN8619GEC	900 mm Griddle + Electric Convection Oven.
RN8810GEC	8 Open Burners + Electric Convection Oven.
RN8813GEC	6 Open Burners + 300mm Griddle + Electric Convection Oven.
RN8816GEC	4 Open Burners + 600mm Griddle + Electric Convection Oven.
RN8819GEC	2 Open Burners + 900mm Griddle + Electric Convection Oven.

General

A heavy duty, general purpose gas range created for compact modular kitchens. It has a high option Cook Top / Griddle arrangement and is available on industrial adjustable feet or on robust rollers. Open Burners are available in either 'PF' (Pilot and Flame Failure) or 'F' (Flame Failure Only) options. Open Burner and Griddle options are fitted with individual flame failure for each open burner. Griddles are fitted with pilot, flame failure and piezo ignition as standard. Easy clean stainless steel external finish.
Easy clean stainless external finish.

Specifications

Gas Supply Requirements

- Australia / New Zealand

	Natural Gas	LP Gas (Propane)
Input Rate (N.H.G.C.) - each Open Burner	28 MJ/hr (26,540 Btu/hr)	28 MJ/hr (26,540 Btu/hr)
- each 300 mm Griddle Section	21 MJ/hr (19,900 Btu/hr)	21 MJ/hr (19,900 Btu/hr)
Supply Pressure	1.13 - 3.40 kPa (4.5" - 13.5" w.c.)	2.75 - 4.50 kPa (11" - 18.0" w.c.)
Operating Pressure	0.95 kPa (*) (3.7" w.c.)	2.6 kPa (*) (10.0" w.c.)
Gas Connection	$^3/_4$" B.S.P. Male	

- UK Only

Appliance Classification

Category: **II_{2H3P}.**
Flue Type: **A_1.**

		Natural Gas (G20)		Propane (G31)	
		Open Burner (each)	**Griddle** (each 300mm section)	**Open Burner** (each)	**Griddle** (each 300mm section)
Heat Input (nett)	**Nominal**	6.5 kW	5.5 kW	6.5 kW	5.5 kW
	Reduced	1.75 kW	1.85 kW	1.75 kW	1.95 kW
Gas Rate (nett)	**Nominal**	0.69 m^3/hr	0.58 m^3/hr	0.51 kg/hr	0.43 kg/hr
	Reduced	0.19 m^3/hr	0.20 m^3/hr	0.14 kg/hr	0.15 kg/hr
Supply Pressure		20 mbar		37 mbar	
Burner Operating Pressure		9.5 mbar (*)		26 mbar (*)	
Gas Connection		See 'Gas Connection' information overleaf			

* **The burner operating pressure is to be measured at the manifold test point with <u>two burners</u> operating at full setting. The operating pressure is ex-factory set, through the appliance regulator and is not to be adjusted, apart from when carrying out gas conversion, if required. (Refer to the 'Gas Conversion' section for details).**

Gas Connection

Gas supply connection point is located at the rear of the appliance, approximately 130mm from the right hand side, 35mm from the rear and 655mm from the floor and is reached from beneath the appliance. (Refer to the 'Dimensions' section).

Connection is ¾" BSP male thread.

Electrical Supply Requirements

MODEL	1-Phase Connection 1P+N+E 230-240V	3-Phase Connection 3P+N+E 400-415V	
RN8510GE	5.5 kW, 22.6 Amps @ 235 V	5.5 kW	L1 - 7.2 Amps L2 - 7.7 Amps L3 - 7.7 Amps
RN8510GEC	5.8 kW, 23.9 Amps @ 235 V	5.8 kW	L1 - 8.5 Amps L2 - 7.7 Amps L3 - 7.7 Amps
RN8610GE	6.5 kW, 26.6 Amps @ 235 V	6.5 kW	L1 - 8.2 Amps L2 - 9.2 Amps L3 - 9.2 Amps
RN8610GEC	6.8 kW, 27.9 Amps @ 235 V	6.8 kW	L1 - 9.5 Amps L2 - 9.2 Amps L3 - 9.2 Amps
RN8810GE	6.5 kW, 26.6 Amps @ 235 V	6.5 kW	L1 - 8.2 Amps L2 - 9.2 Amps L3 - 9.2 Amps
RN8810GEC	6.8 kW, 27.9 Amps @ 235 V	6.8 kW	L1 - 9.5 Amps L2 - 9.2 Amps L3 - 9.2 Amps

Electrical Connection

WARNING:

THIS APPLIANCE MUST BE EARTHED. IF THE SUPPLY CORD IS DAMAGED, IT MUST BE REPLACED BY A SUITABLY QUALIFIED PERSON IN ORDER TO AVOID A HAZARD.

RN8510 / RN8610GE / GEC Models Only.

Electrical supply connection point is located at the rear of the appliance, approximately 69mm from the right hand side and 484mm from the rear and 150mm from the floor.

RN8810GE / GEC Models Only.

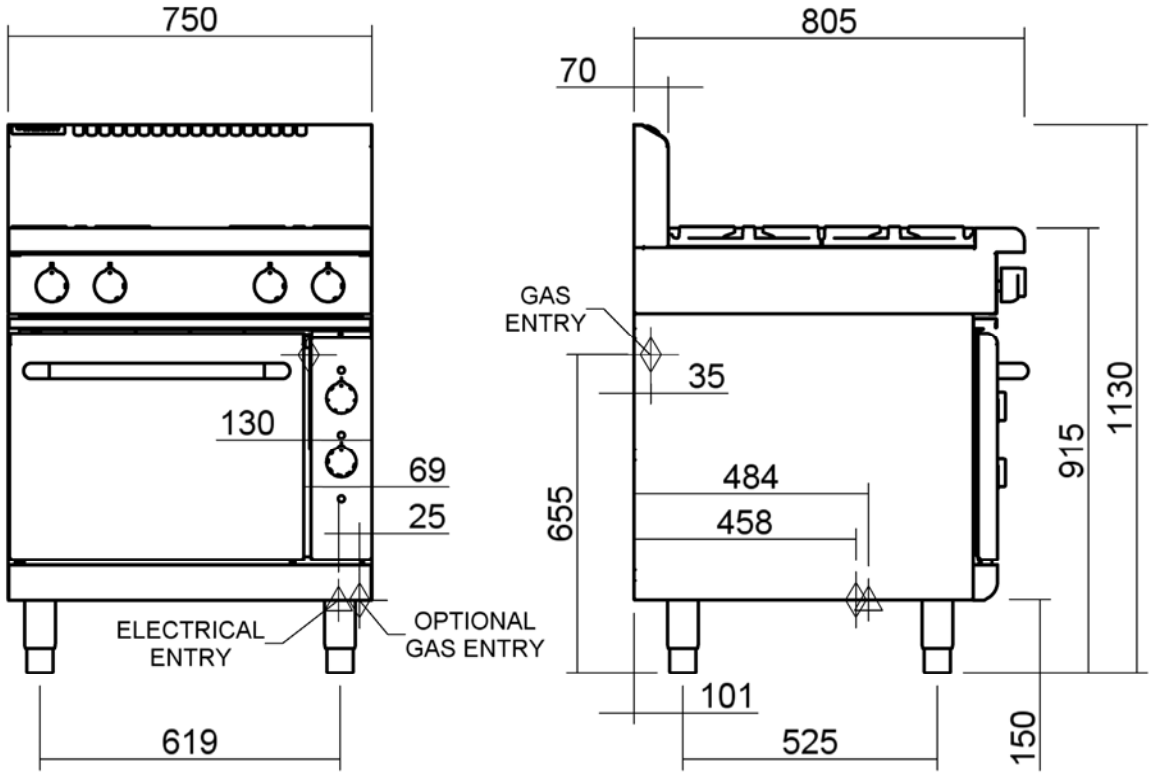
Electrical supply connection point is located at the rear of the appliance, approximately 69mm from the right hand side, 484mm from the rear and 150mm from the floor.

When connecting a this electric appliance to the mains supply, ensure that the following is carried out:-

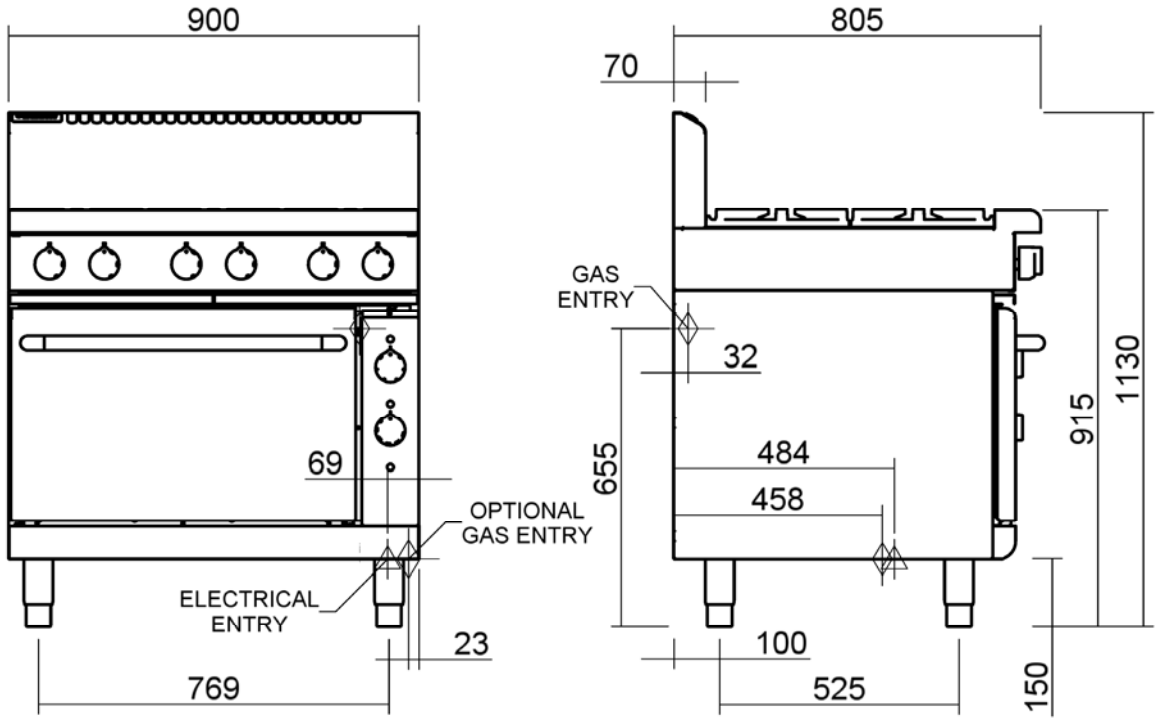
- An isolating switch is fitted within 2 m of the appliance, but not on the appliance and in such a position that the user does not have to reach across the cooking surface.
- Supply cord shall be oil-resistant, sheathed flexible cable and not lighter than ordinary polychloroprene or other equivalent synthetic elastomer sheathed cord (as per AS / NZS 3191 part 2.10.11. or IEC 60245-IEC-57) e.g. HO5 RN-F Type.
- The branch supply line shall be individually overload protected to the correct current rating and the supply chord shall be protected against any mechanical or thermal damage.
- A grommet is fitted around the wiring entry hole into the appliance.
- All wiring connections must be tight.

Refer to the appropriate wiring standards for the size of cable that is to be supplied to an appliance for the current drawn on that line.

Dimensions RN8510GE / GEC

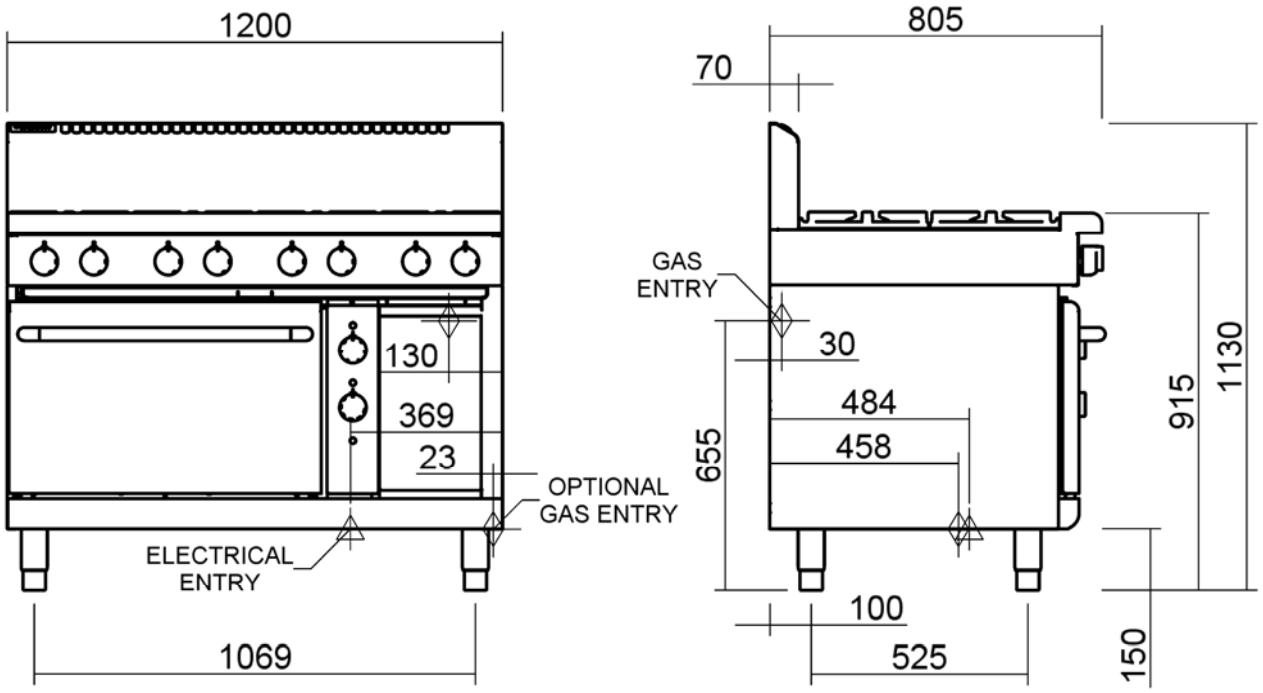


Dimensions RN8610GE / GEC



Refer to Page 8 for Cook Top Options

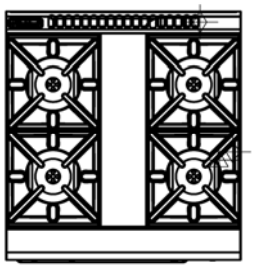
Dimensions RN8810GE / GEC



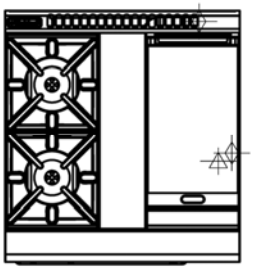
Refer to Page 8 for Cook Top Options

Cook Top Options

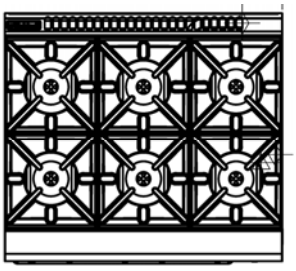
Cook Top Options RN8510GE / GEC



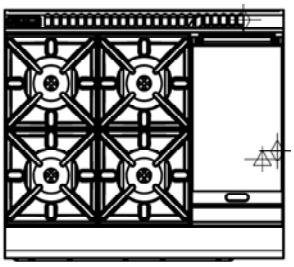
Cook Top Options RN8513GE / GEC



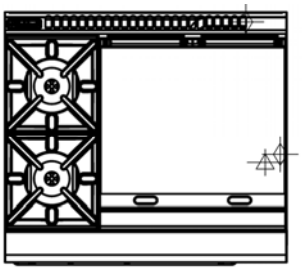
Cook Top Options RN8610GE / GEC



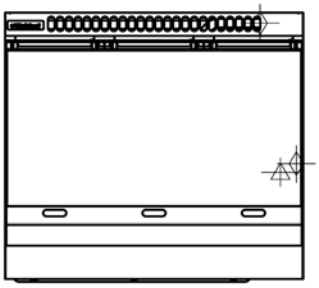
Cook Top Options RN8613GE / GEC



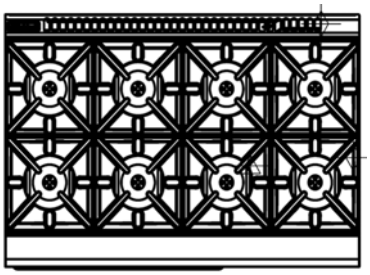
Cook Top Options RN8616GE / GEC



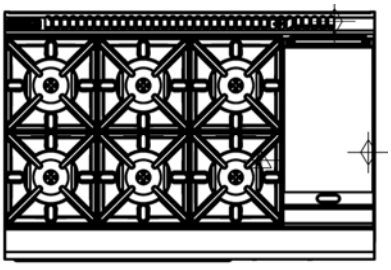
Cook Top Options RN8619GE / GEC



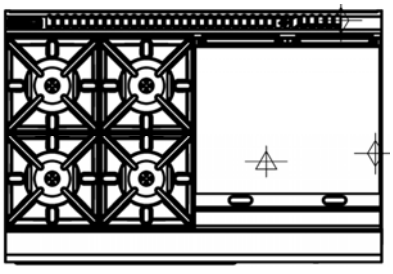
Cook Top Options RN8810GE / GEC



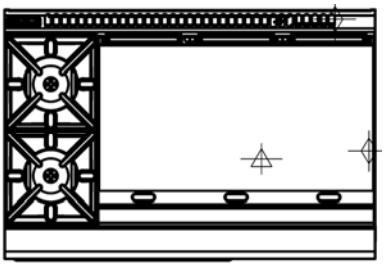
Cook Top Options RN8813GE / GEC



Cook Top Options RN8816GE / GEC



Cook Top Options RN8819GE / GEC



Installation Requirements

NOTE:

- **It is most important that this appliance is installed correctly and that operation is correct before use. Installation shall comply with local electrical, gas, health and safety requirements.**
- **This appliance shall be installed with sufficient ventilation to prevent the occurrence of unacceptable concentrations of health harmful substances in the room, the appliance is installed in.**

Waldorf Convection Ovens are designed to provide years of satisfactory service, and correct installation is essential to achieve the best performance, efficiency and trouble-free operation.
This appliance must be installed in accordance with National installation codes and in addition, in accordance with relevant National / Local codes covering gas, electrical and fire safety.

Australia:	- AS5601	- Gas Installations.
New Zealand:	- NZS5261	- Gas Installation.
Australia / New Zealand:	- AS / NZS3000	- Wiring Rules.
United Kingdom:	- Gas Safety (Installation & Use) Regulations 1998.	
	- BS6173	- Installation of Catering Appliances.
	- BS5440 1 & 2	- Installation Flueing & Ventilation.
	- BS7671	- Requirements for Electrical Installation.
Ireland:	- IS 820	- Non - Domestic Gas Installations.

Installations must be carried out by qualified persons only. Failure to install equipment to the relevant codes and manufacturer's specifications shown in this section will void the warranty.
Components having adjustments protected (e.g. paint sealed) by the manufacturer are only allowed to be adjusted by an authorised service agent. They are not to be adjusted by the installation person.

Unpacking

- Remove all packaging and transit protection from the appliance including all protective plastic coating from the exterior stainless steel panels.
- Check equipment and parts for damage. Report any damage immediately to the carrier and distributor.
- Report any deficiencies to the distributor who supplied the appliance.
- Check that the available gas and electrical supply is correct to that shown on the rating plate located on the front right hand corner of the bottom sill.

Location

1. Installation must allow for a sufficient flow of fresh air for the combustion air supply.

Combustion Air Requirements:			
	RN8510GE / GEC	**RN8610GE / GEC**	**RN8810GE / GEC**
Natural Gas (G20)	29 m^3/hr	44 m^3/hr	58 m^3/hr
LPG (G31)	30 m^3/hr	45 m^3/hr	60 m^3/hr

2. Installation must include adequate ventilation means, to prevent dangerous build up of combustion products.
3. Never directly connect a ventilation system to the appliance flue outlet.
4. Position the appliance in its approximate working position.
5. All air for burner combustion is supplied from underneath the appliance. The legs must always be fitted and no obstructions placed on the underside or around the base of the appliance, as obstructions will cause incorrect operation and / or failure of the appliance.

NOTE: Do not obstruct or block the appliances flue. Never directly connect a ventilation system to the appliance flue outlet.

Clearances

NOTE: Only non-combustible materials can be used in close proximity to this appliance.

	Combustible Surface	Non Combustible Surface
Left / Right hand side	250mm (*)	0mm
Rear	50mm	0mm

* Side clearances can be 50mm when the adjacent surface is at least 100mm below the cooking surface.

Assembly

This model is delivered completely assembled. Ensure that the legs are securely attached.

NOTE:

- **This appliance is fitted with adjustable feet to enable it to be positioned securely and level on uneven floors. This should be carried out on completion of the gas connection. Refer to the 'Gas Connection Section'.**

- **This appliance can also be fitted with rear rollers to enable the appliance to be easily moved for positioning and cleaning purposes. If desired, these rollers are supplied in the packaging, with the appliance. See below for fitting instructions.**

Optional Accessories (Refer to Replacement Parts List)

- Plinth Kit. For installation details, refer to the instructions supplied with each kit.

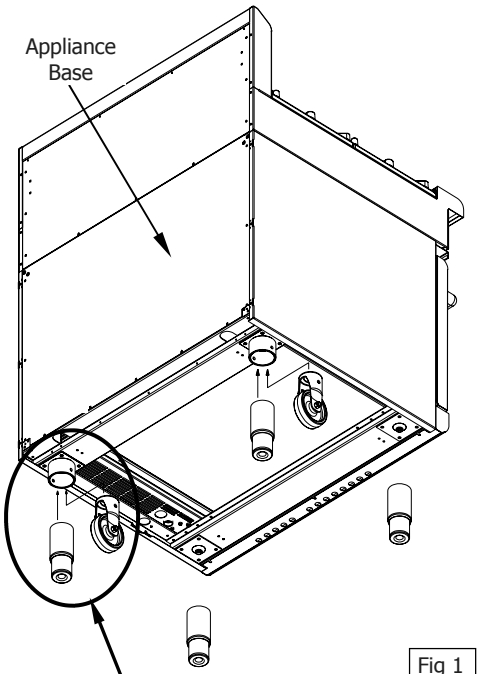
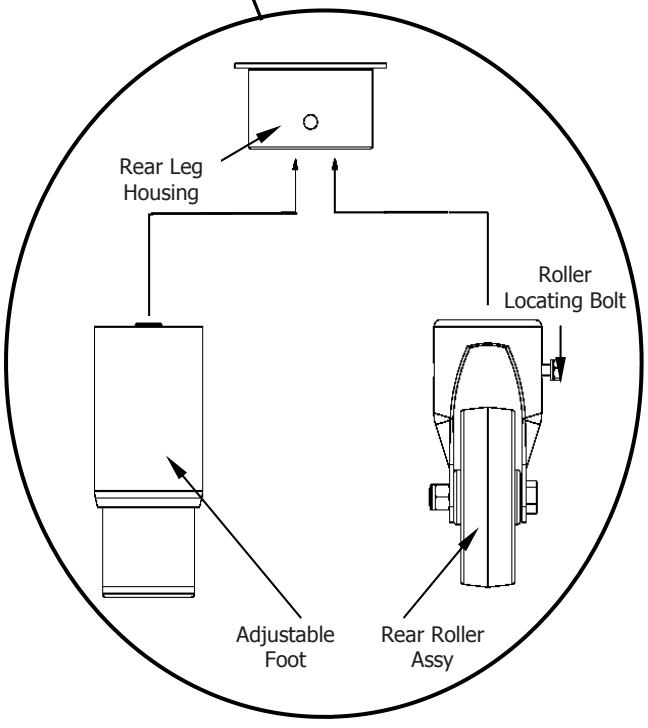


Fig 1

Fitting Rear Rollers.

1. Raise the appliance from the floor by approx. 75mm using suitable lifting equipment (i.e. Palletiser / Forklift) to allow the rear adjustable feet to be removed.
2. Unscrew and remove both the rear adjustable feet from the rear leg housings.
3. Fit the rear roller to the rear leg housing and align the screw hole in the side of the rear leg housing with the threaded hole in the rear roller.
4. Secure the rear roller to the leg support with the bolt supplied and tighten the bolt using a 10mm A/F spanner.
5. Fit the second roller and tighten.
6. Lower the appliance back to the floor and adjust the front adjustable feet to level the appliance.



Gas Connection

NOTE: ALL GAS FITTING MUST ONLY BE CARRIED OUT BY A QUALIFIED SERVICE PERSON.

1. It is essential that the gas supply is correct for the appliance to be installed and that adequate supply pressure and volume are available. The following checks should therefore be made before installation:-

   a. **Gas Type** the appliance has been supplied for is shown on coloured stickers located above the gas entry point and next to the rating plate. Check that this is correct for the gas supply the appliance is being installed for. The gas conversion procedure is detailed in this manual.

   b. **Supply Pressure** required for this appliance is shown in the 'Specifications' section of this manual. Check the gas supply to ensure adequate supply pressure exists.

   c. **The Input Rate** of this appliance is stated on the Rating Plate and in the 'Specifications' section of this manual. The input rate should be checked against the available gas supply line capacity. **Particular note should be taken if the appliance is being added to an existing installation.**

Fig 2

NOTE: It is important that adequately sized piping runs directly to the connection joint on the appliance with as few tees and elbows as possible to give maximum supply volume.

2. Fit the gas regulator supplied, into the gas supply line as close to the appliance as possible.

NOTE: The gas pressure regulator provided with this appliance is convertible between Natural Gas and LPG as per the 'Gas Conversion Section' in this manual.
Ensure the regulator is converted to the correct gas type that the appliance will operate on.
The regulator outlet pressure is fixed ex-factory for the gas type that the regulator is converted to and it is <u>NOT to be adjusted</u>.

The regulator connections are $^{3}/_{4}$" BSP female.
The connection to the appliance is $^{3}/_{4}$" BSP male.
(Refer to the 'Specifications' section for the gas supply location dimensions).

NOTE: A Manual Isolation Valve must be fitted to the individual appliance supply line.

3. Correctly locate the appliance into its final operating position and using a spirit level, adjust the legs so that the unit is level and at the correct height.
4. Connect the gas supply to the appliance. A suitable jointing compound which resists the breakdown action of LPG must be used on every gas line connection, unless compression fittings are used.

<u>WARNING</u>:

DO NOT USE A NAKED FLAME TO CHECK FOR GAS LEAKAGES.

5. Check all gas connections for leakages using soapy water or other gas detecting equipment.

NOTE: The burner operating pressure is to be measured at the manifold test point with <u>2 burners</u> operating at 'Full' setting.

6. Check that the gas operating pressure is as shown in 'Specifications' section.
7. Turn off the mains gas supply and bleed the gas out of the appliance gas lines.
8. Turn on the gas supply and the appliance.
9. Verify the operating pressure remains correct.

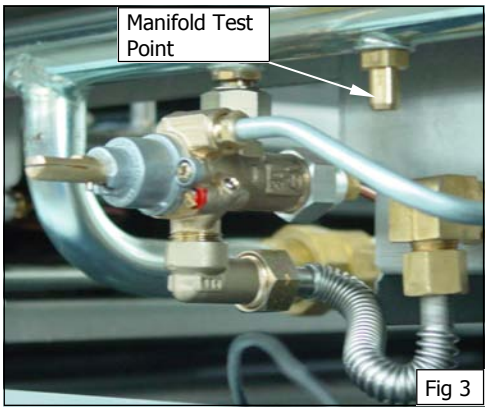


Fig 3

Electrical Connection

NOTE: ALL ELECTRICAL CONNECTIONS MUST ONLY BE CARRIED OUT BY A QUALIFIED PERSON.

WARNING:

THIS APPLIANCE MUST BE EARTHED. IF THE SUPPLY CORD IS DAMAGED, IT MUST BE REPLACED BY A SUITABLY QUALIFIED PERSON IN ORDER TO AVOID A HAZARD.

Each appliance should be connected to an adequately protected power supply and an isolation switch mounted adjacent to, but not behind the appliance. This switch must be clearly marked and readily accessible in case of fire.

1. Check that the electricity supply is correct as shown on the Rating Plate attached to the lower front hand side of the front sill panel.
2. The supply terminal connections are located at the rear of the appliance. Refer to 'Electrical Connections' in the 'Dimensions' section of the manual.
3. Open the oven door and remove the oven control panel to allow connection access for the electrical supply.
4. Connect the mains supply to L1, L2 and L3 connection terminals. Refer to the 'Electrical Supply Requirements' section for connection details.

NOTE: This appliance can be converted from 3 Phase to Single Phase supply by connecting the single phase input to L1 and adding a bridge wire between the L1, L2 and L3 connections, (refer to Fig 3 opposite and the information shown in the 'Electrical Supply Requirements Table' in the 'Specifications' Section).

5. Connect neutral and earth conductors to neutral stud and earth stud respectively.
6. For all connections ensure that conductors are secure and appropriately terminated.
7. Tighten the cable gland to secure against tension on the cable.
8. Check that the polarity of each connection is correct to the mains connection terminals markings on the appliance.

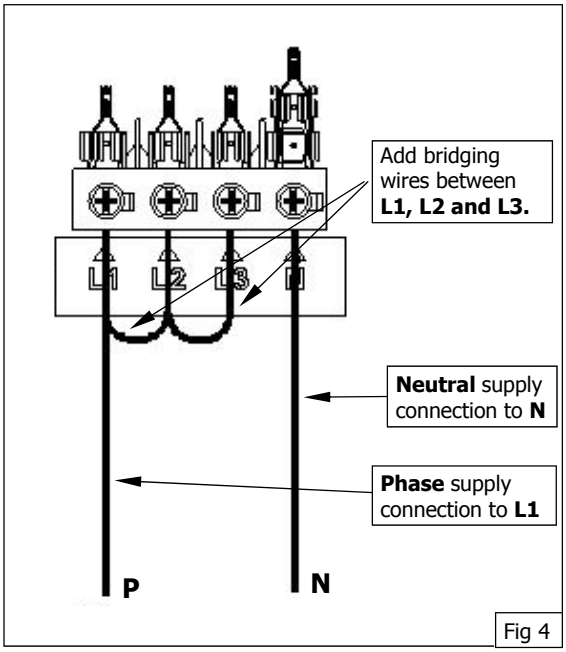


Fig 4

NOTE:

- **This appliance must be earthed.**
- **Fixed wiring installations must incorporate an all-pole disconnection switch.**

CAUTION:

Changing the supply from 3 phase to single phase will increase the electrical current loading on the supply cable. Ensure that the supply cable used is of a sufficient size for the current loading, refer to the 'Electrical Supply Requirements' table overleaf.

9. Correctly locate the appliance into its final operating position and using a spirit level, adjust the legs so that the appliance is level and at the correct height.
10. Connect the power supply to the appliance.
11. Check that the electrical supply is within the input rating specification, refer to the 'Specifications' section).

Commissioning

1. Before leaving the new installation;
   a. Check the following functions in accordance with the operating instructions specified in the 'Operation' section of this manual.
      - Light the Griddle.
      - Light the Open Burners. (F - Flame Failure Option).
      - Light the Open Burners. (PF - Pilot and Flame Failure Option).
      - Check the Low Fire Burner Operation.
      - Check the High Fire Burner Operation.
      - Check the Oven Heating.
      - Check the Oven Thermostat Operation.
      - Check the Oven Fan Operation. (GEC Models only).

   b. Ensure that the operator has been instructed in the areas of correct lighting, operation, and shutdown procedure for the appliance.

2. This manual must be kept by the owner for future reference, and a record of the ***Date of Purchase, Date of Installation*** and ***Serial Number of the Appliance*** recorded and kept with this manual. ***(These details can be found on the Rating Plate attached to the front right hand corner of the bottom sill. Refer to the 'Gas Connection' section)***.

NOTE: If for some reason it is not possible to get the appliance to operate correctly, shut off the gas supply and contact the supplier of this appliance.

Operation Guide

CAUTION:

- **This appliance is for professional use and is only to be used by qualified people.**
- **Only qualified service persons should be used to carry out installation, servicing or gas conversion operations.**
- **Components having adjustments protected (e.g. paint sealed) by the manufacturer should not be adjusted by the user / operator.**

1. Waldorf appliances have been designed to provide simplicity of operation and 100% safety protection.
2. Improper operation is therefore almost impossible, however bad operation practices can reduce the life of the appliance and produce a poor quality product. To use this appliance correctly please read the following sections carefully:-

    - Lighting the Open Burners (PF - Pilot and Flame Failure Option).
    - Lighting the Open Burners (F - Flame Failure Option).
    - Lighting the Griddle.
    - Oven.

Description of Controls

Fig 5

Gas Control Knobs

Griddle Option

Burner Control

O OFF Position

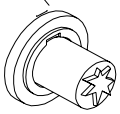
PILOT Burner

HIGH Flame

LOW Flame

Heating Indicator Lamps (Amber) for Top & Bottom Elements

Power Indicator Lamp (green)



Piezo Igniter
(Located here when fitted with Griddle Option**)**

Oven Thermostat Control

O OFF Position

Temperature Graduations 50°C to 320°C

Open Burner Option

OFF Position

HIGH Flame

LOW Flame

Rear Burner

Front Burner

(Indicators located above the Gas Control Knobs).

Oven Top Heat Control

O	OFF Position
LOW	Position
1	Position
2	Position
3	Position
4	Position
HIGH	Position

Open Burners

NOTE: Only cooking pans from size Ø 150mm to Ø 420mm are suitable fo use on these open burners.

Flame Failure Option (F-Models)

Lighting the Open Burners

Flame Failure Protection is incorporated for each burner by way of a thermo-electric system which will shut off the gas supply to that burner in the event that the burner goes out, so that un-burnt gas is not expelled.

a. Select the burner required, depress and turn the corresponding gas control knob anti-clockwise to the 'HIGH' position.
b. With the gas control knob depressed, manually light the burner.
c. Release the gas control knob after approximately 10-20 seconds after lighting the burner.
d. The burner should stay alight - if not, repeat Steps (a to (c above.
e. To achieve simmer control, depress the gas control knob and rotate between the 'HIGH' and 'LOW' positions to achieve the temperature required.

Turning 'OFF' the Open Burners

a. When the main burner is not required, depress and turn the gas control knob clockwise back to the 'OFF' position. The 'MAIN' burner will extinguish.

Pilot and Flame Failure Option (PF-Models)

Lighting the Open Burners

These hobs are fitted with individual standing pilots for each open burner which allows the main burners to be turned 'ON' - 'OFF' without the need to manually re-light the burner each time that it is turned 'ON', as the burner will automatically light itself off the pilot burner.

Flame Failure Protection is incorporated for each burner by way of a thermo-electric system which will shut off the gas supply to that burner in the event that the burner goes out, so that un-burnt gas is not expelled.

a. Select the burner required, depress and turn the corresponding gas control knob anti-clockwise to the 'PILOT' position.
b. With the gas control knob depressed, manually light the pilot burner.
c. Release the gas control knob after approximately 10-20 seconds after lighting the pilot burner.
d. The pilot burner should stay alight - if not, repeat Steps (a to (c above.
e. 'Full Flame' can now be achieved by depressing and rotating the gas control knob anti-clockwise to the first stop 'HIGH' flame position.
f. Low flame can be achieved by depressing the gas control knob and rotating fully anti-clockwise to the 'LOW' flame position.
g. To achieve simmer control, depress the gas control knob and rotate between the 'HIGH' and 'LOW' positions to achieve the temperature required.

Turning 'OFF' the Open Burners / Pilots

a. To turn 'OFF' the main burner, but keep the pilot burner alight, rotate the gas control knob to the 'PILOT' position. The main burner will extinguish and the pilot will remain alight.
b. To turn 'OFF' the 'PILOT', depress and turn the gas control knob clockwise back to the 'OFF' position. The 'PILOT' burner will extinguish.

Griddle

CAUTION:

The griddle plate temperature reaches over 300°C in hottest points during normal operation at 'Full Flame' setting.

These griddles are fitted with a pilot as a standard option and Flame Failure Protection, which is incorporated by way of a thermo-electric system for each main burner. Flame Failure Protection will shut off the gas supply to that burner in the event that the pilot for that burner goes out, so that un-burnt gas is not expelled. ***This is an important safety feature which is slowly becoming law throughout the world***.

Lighting the Griddle

a. Depress the gas control knob and rotate anti-clockwise to the 'PILOT' position.
b. With the gas control knob depressed, press the piezo ignition button to ignite the pilot burner. Repeat Items 1 to 2 until the pilot is lit.
c. Release the gas control knob approximately 10-20 seconds after lighting the pilot.
d. The pilot should now remain alight - if not, repeat Steps (a to (c above.
e. 'Full Flame' can now be achieved by depressing and rotating the gas control knob anti-clockwise to the first stop.
f. Low flame can be achieved by depressing the gas control knob and rotating fully anti-clockwise to the 'Low Flame' position.
g. When the main burner is not required, depress and turn the gas control knob clockwise back to the 'OFF' position.

Turning 'OFF' the Griddle Burner / Pilot

a. To turn 'OFF' the griddle, but keep the pilot burner alight, rotate the gas control knob to the 'PILOT' position. The griddle burner will extinguish and the pilot will remain alight.
b. To turn 'OFF' the 'PILOT', depress and turn the gas control knob clockwise back to the 'OFF' position. The 'PILOT' burner will extinguish.

IMPORTANT

Should any abnormal operation like;

- **ignition problems,**
- **abnormal burner flame,**
- **burner control problems,**
- **partial or full loss of burner flame in normal operation, be noticed, the appliance requires IMMEDIATE service by a qualified service person and should not be used until such service is carried out.**

Ovens

! IMPORTANT **DO NOT USE aluminium foil or trays directly on the cast iron sole plate(s). NEVER block or cover the openings on each side of the sole plate(s).**

1. The oven is fitted with top and bottom elements. The thermostat maintains the oven temperature by controlling both elements. The top element is further controlled by an energy regulator.

2. Place the oven racks in the desired position. Convection ovens (RN8510 / 8610 / 8810GEC) are fitted with a circulation fan.

NOTE: The Thermostat on the oven provides overall control of the temperature within the oven by controlling both elements, where as the Oven Top Heat Control provides a means of balancing the distribution of heat between the top and bottom of the oven.

3. **Preheat:**
   Preheat the oven by selecting the desired temperature, and turning the oven top heat control to a maximum of 2. When the desired temperature is reached, the amber neons will go out.

4. **Cooking:**
   When the desired temperature has been reached, turn the top element control to the 'OFF' position.

5. **Top Heat:**
   To obtain more top heat during cooking, turn the top heat control to the 'ON' position. (The higher the setting, the more top heat).

6. **For Browning:**
   Turn the oven top element control to maximum and the oven temperature to a 'LOW' setting (about 120°C) or just above the 'Light On' position, if previously working at higher temperatures.

7. **Turning 'OFF' the Oven:**
   a. Turn the oven top heat control to the 'O' off position. The top heating will be turned 'OFF' and the upper heating indicator lamp (Amber) will extinguish.
   b. Turn the thermostat control knob to the 'O' off position and the lower heating indicator lamp will extinguish. The oven is now turned 'OFF'.

CAUTION:

Always turn 'Off' the electrical and gas supply before cleaning.

This appliance is not water proof.

Do not use water jet spray to clean interior or exterior of this appliance.

General

Clean the range regularly. A clean range looks better, will last longer and will perform better. Carbonised grease on the surface or between the trivets, griddle plates will hinder the transfer of heat from the cooking surface to the food. This will result in loss of cooking efficiency.

NOTE: Each griddle option can be supplied with a scraper tool and a pack of blades for cleaning the griddle surface. These are not supplied with the griddle and have to be purchased separately. Refer to the 'Replacement Parts List' at the rear of this manual.

WARNING:

THE BLADES FITTED TO THE SCRAPER TOOL ARE EXTREMELY SHARP AND ARE TO BE USED WITH CARE.

DO NOT use water on the trivets, burners and griddle plates while these items are still hot as warping and cracking may occur. Allow these items to cool down and then remove for cleaning. The entire trivets, griddle plates and burner caps can be dismantled for cleaning.

NOTE:

- **DO NOT use abrasive detergents, strong solvents or caustic detergents as they could corrode or damage the range.**
- **In order to prevent the forming of rust on the trivets, griddle plate (If fitted) and burners, ensure that any detergent or cleaning material has been completely removed after each cleaning. The appliance should be switched on briefly to ensure the griddle plates become dry. Oil or grease should be spread over the griddle surface in order to form a thin protective greasy film.**

To keep your range clean and operating at peak efficiency, follow the procedures shown below:-

After Each Use

1. Clean the griddle with a scraper tool to remove any food debris.

CAUTION:

Always ensure that an even pressure is applied over the whole surface of the scraper tool when using on the flat surface of the griddle, to prevent scoring of the surface.

NEVER bang the sharp edge of the scraper tool on the flat surface of the griddle as this will damage the finish and invalidate the warranty.

2. Always ensure that the scraper tool blades are changed regularly to ensure that the scraper tool works efficiently and prevents damage to the griddle plate surface.
3. Clean the range castings with a stiff nylon brush or a flexible spatula to remove any food debris.

Daily Cleaning

1. The grease tray(s) should be checked and emptied frequently to prevent overflow and spillage. Remove the grease tray(s) while still warm so that the grease is in a liquid state. Empty any grease from the trays and wash thoroughly in the same manner as any cooking utensil.
2. Clean the control panel with a damp cloth lightly moistened with a solution of mild detergent and water. Wipe dry with a clean dry cloth.
3. Remove the burner caps and bases, the trivets and thoroughly clean the splash back, interior and exterior surfaces of the range with hot water, a detergent solution and a soft scrubbing brush.
4. Brush griddle surface (if fitted) with a soft bristled brush. Any carbon deposits should be removed using a scraper tool followed by wiping with a cloth to prevent accumulation of food deposits.
5. Dry the range thoroughly with a dry cloth and polish with a soft dry cloth.

Weekly Cleaning

NOTE:

- **If the range usage is very high, we recommend that the weekly cleaning procedure is carried out on a more frequent basis.**
- **Ensure that protective gloves are worn during the cleaning process.**
- **DO NOT use harsh abrasive detergents, strong solvents or caustic detergents as they will damage the range, burners and griddle plates**
- **DO NOT use water on the trivets, griddle plates and burners while they are still hot as cracking may occur. Allow these items castings to cool and remove for cleaning.**
- **DO NOT clean the burners in a dishwasher.**

Range Cooking Area

a. Clean range cooking area with a soft cloth moistened with a mild detergent and hot water solution.
b. Baked on deposits or discolouration may require a good quality stainless steel cleaner or stainless steel wool. Always apply cleaner when the appliance is cold and rub in the direction of the grain.
c. It should not be necessary to remove the splash guards covering the burner manifolds for cleaning purposes. These can be cleaned in situ.
d. Remove the grease tray and clean with a mild anti bacterial detergent and hot water solution using a soft bristled brush.
e. Dry the grease tray thoroughly with a dry cloth.

Griddle Plate (Steel)

NOTE: To prevent rust forming on the griddle plate, ensure the detergent or cleaning material has been entirely removed after each cleaning process. The appliance should be switched on briefly to ensure the griddle plates become dry. Oil or grease should be spread over the griddle surface in order to form a thin protective greasy film.

CAUTION:

Always ensure that even pressure is applied over the whole surface of the scraper tool when using on the flat surface of the griddle, to prevent scoring of the surface.

NEVER bang the sharp edge of the scraper tool on the flat surface of the griddle as this will damage the griddle and invalidate the warranty.

a. Remove and clean the grease / spill tray(s) frequently to prevent over spills.
b. Clean the griddle surface thoroughly with a scraper tool or a wire brush. If necessary use a griddle stone or a scotch bright pad on the griddle surface.
c. A scraper tool can be used for the removal of stubborn carbon and deposits.
d. Occasionally bleach the griddle plate with vinegar when the plate is cold.
e. Clean with hot water, a mild detergent solution and a scrubbing brush. Dry all components thoroughly with a dry cloth.
f. The griddle should be switched on briefly to ensure that the griddle plate becomes dry. A thin smear of cooking oil should be spread over the grates in order to form a protective film.

Trivets and Burners

a. Remove the trivets from the top of the appliance, taking note that the trivets are manufactured with a lip on one edge, the lip must always be fitted to the outer edge (front and back) of the range. (See Fig 11).
b. Remove the burner cap and burner bowl (these are a loose fit to the manifold, see Fig 8) from the top of the gas manifold, taking care not to damage the thermocouple (and pilot tube - PF Option) fitted through the manifold splash guard. (Refer to Fig 9 for 'F' Option and Fig 10 for 'PF' Option).
c. The trivets and burners should be cleaned with a mild detergent and hot water solution using a soft bristled brush. Dry thoroughly with a dry cloth.

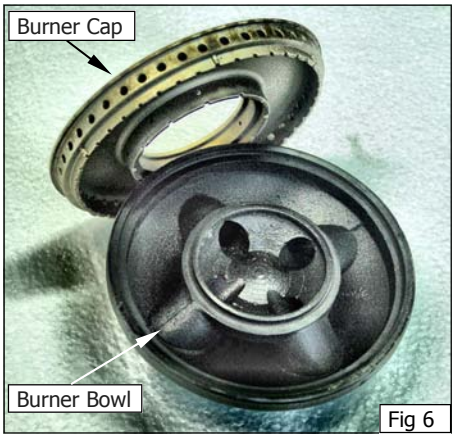


Fig 6

Trivet Supports

a. Remove all the trivet supports from the top of the appliance. Note the orientation of the trivet support when removing. The trivet support front end side rail profiles are different from the rear end side rail profiles. *(See the Note shown at Item a, in 'Re-Fitting the Components to the Range' on the following page and Fig 7).*
b. The trivet supports should be cleaned with a mild detergent and hot water solution using a soft bristled brush.
c. Dry the trivet supports thoroughly with a dry cloth.

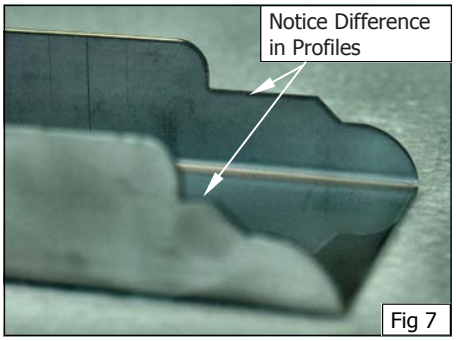


Fig 7

Stainless Steel Surfaces

a. With the griddle plates and burners removed, clean the interior and exterior surfaces of the range with hot water, a mild detergent solution and a soft scrubbing brush. Note that the gas control knobs are a push fit onto the gas control valve spindles and can be removed to allow cleaning of the front control panel.
b. Baked on deposits or discolouration may require a good quality stainless steel cleaner or stainless steel wool. Always apply cleaner when the appliance is cold and rub in the direction of the grain.
c. It should not be necessary to remove the splash guards covering the burner manifolds for cleaning purposes. These can be cleaned in situ.
d. Dry all components thoroughly with a dry cloth and polish with a soft dry cloth.
e. To remove any discolouration, use an approved stainless steel cleaner or stainless steel wool. Always rub in the direction of the grain.
f. Remove the grease tray and clean with a mild anti bacterial detergent and hot water solution using a soft bristled brush.
g. Dry the grease tray thoroughly with a dry cloth.
h. Dry all components thoroughly with a dry cloth and polish with a soft dry cloth.

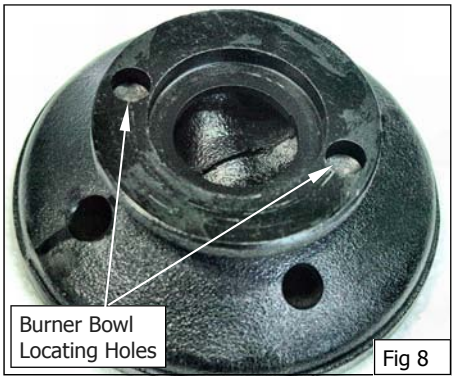


Fig 8

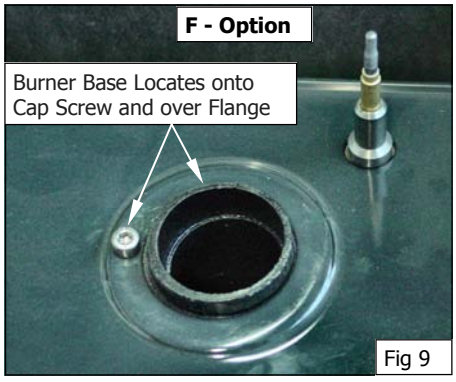


Fig 9

Re-Fitting the Components to the Range

a. Refit the trivet supports to the range, ensuring that these are correctly fitted.

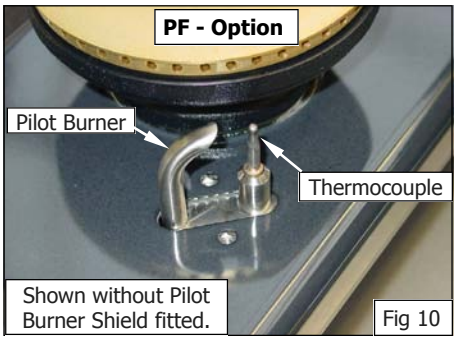


Fig 10

NOTE: It is imperative that the trivet supports are correctly re-fitted to the unit to ensure that the trivets locate correctly and sit flush and level. NOTE that the trivet support front end side rail profiles are different at either side (Refer to Fig 7) and only one of the side rails seat into the cut-out in the range, whereas the rear end of the trivet support side rail profiles are the same and have 2 locating cut-outs.

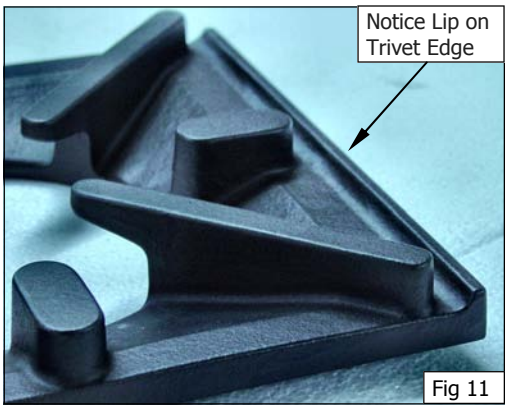


Fig 11

b. Refit the burner bowl onto the manifolds protruding through the splash guards, taking care not to damage the thermocouple (and pilot tube - PF Option) which is close to the manifold.

NOTE: The burner bowl (cast item) has 2 locating holes drilled into the base flange (See Fig 8) these are to locate the burner bowl onto the cap screw on the gas manifold when re-fitting the burner bowl onto the gas manifold (Refer to Fig 9 {F-Option} and Fig 10 {PF-Option}).

c. Refit the burner caps (cast brass) onto the burner bowls already fitted to the manifold. The burner cap is a loose fit into the burner bowl.
d. Refit the trivets to the cook top, taking note that the trivets are manufactured with a lip on one edge, the lip must always be fitted to the outer edge (front and back) of the range. (See Fig 11).
e. Refit the grease / spill tray(s) to the range.

Oven Interior

a. Do not use wire brushes, steel wool or other abrasive materials to clean the oven interior.
b. Clean the oven regularly with a good quality domestic oven cleaner.
c. Once a week, remove and clean any built up of grease etc. from the oven racks and the bottom spill over cover.
d. Dry the oven thoroughly with a dry cloth and polish with a soft dry cloth.

Periodic Maintenance

NOTE: All maintenance operations should only be carried out by a qualified service person.

To achieve the best results cleaning must be regular and thorough and all controls and mechanical parts should be checked and adjusted periodically by a qualified service person. If any small faults occur, have them attended to promptly. Don't wait until they cause a complete breakdown. It is recommended that the appliance is serviced every 6 months.

Gas Control Valve Re-Greasing

The gas control valve should be dismantled and greased every 6 months to ensure the correct operation of the gas control valve.

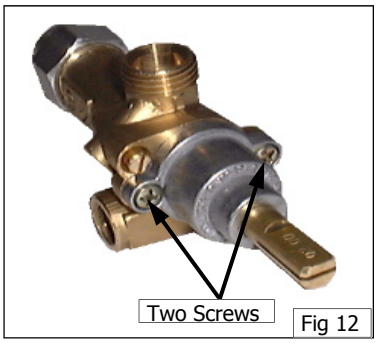


Fig 12

To carry out this operation;-

a. Remove the gas control knobs from the gas tap spindles by pulling the knobs away from the control panel.
b. Remove the drip tray from the appliance.
c. Remove the two screws on the underside of the control panel, securing the control panel to the hob.
d. Remove the control panel from the front of the appliance.
e. Remove the 2 screws holding shaft plate to gas control body and remove control shaft and plate. (See Fig 12). Note orientation of shaft for correct re-assembly.
f. Using needle nose pliers or similar, pull out gas control spindle, again noting its orientation.
g. Apply a suitable high temperature gas cock grease or lubricant such as ROCOL - A.S.P (Anti scuffing paste)/ Dry Moly Paste to the outside of spindle. (See Fig 13).
h. Replace spindle and re-assemble the gas control in reverse order.
i. Refit the control panel to the appliance and secure with 2 screws.
j. Refit the knobs to the gas control valve spindles.

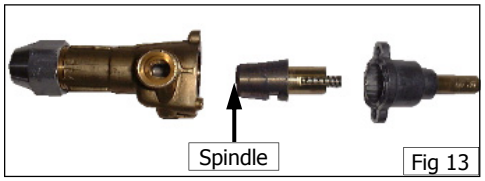


Fig 13

Fault Finding

This section provides an easy reference guide to the more common problems that may occur during the operation of your appliance. The fault finding guide in this section is intended to help you correct, or at least accurately diagnose problems with your equipment.

Although this section covers the most common problems reported, you may encounter a problem not covered in this section. In such instances, please contact your local authorised service agent who will make every effort to help you identify and resolve the problem. Please note that the service agent will require the following information:-

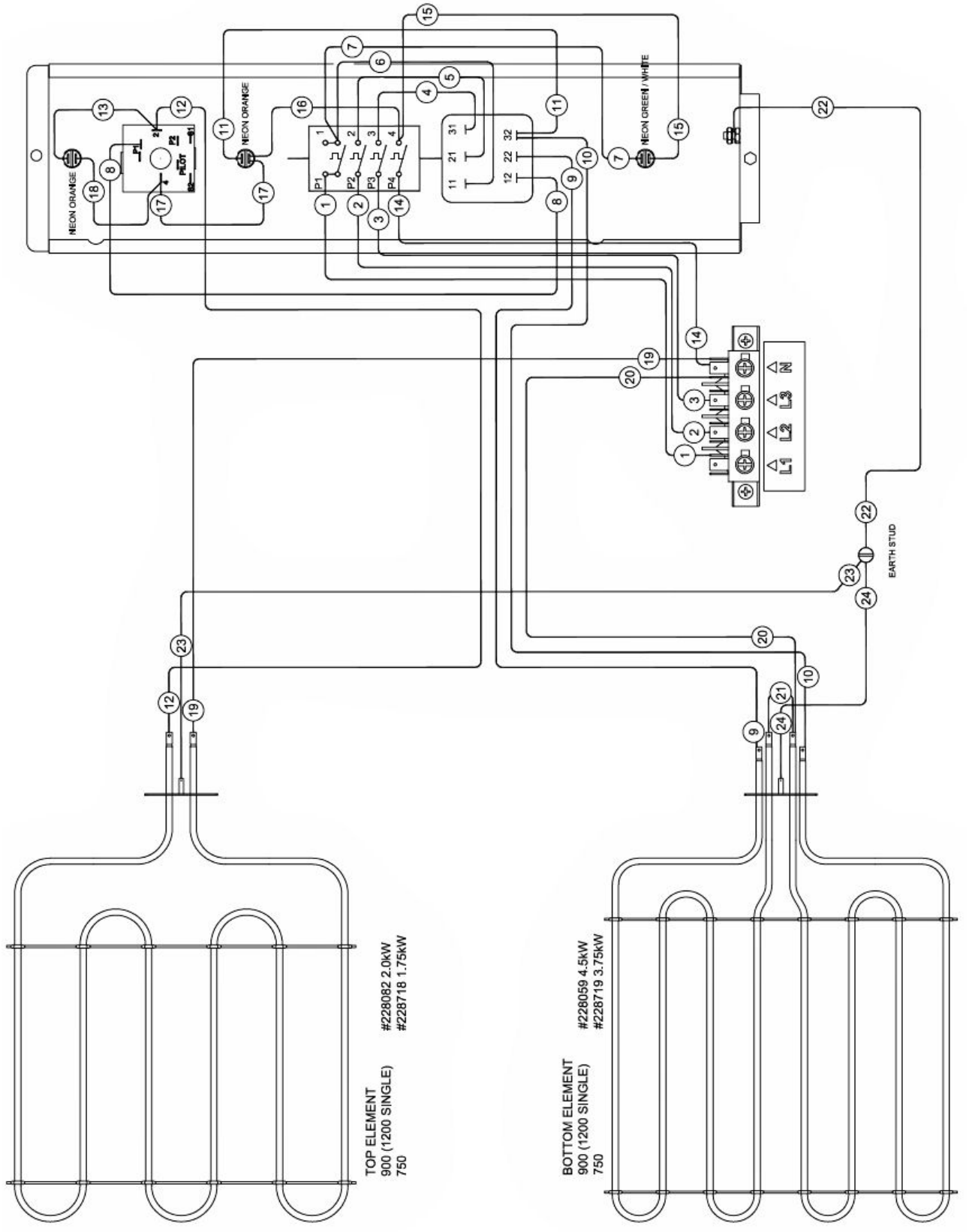
- **The Model Trade Name and the Serial Number of the Appliance. (both can be found on the Technical Data Plate located on the appliance.**

Fault	Possible Cause	Remedy
Pilot won't light.	No gas supply.	Ensure gas isolation valve is turned on, and that bottles are not empty.
	Blocked pilot injector.	Call the service provider.
Pilot goes out when gas control knob released. (Griddle option only).	Releasing knob before the thermocouple has heated.	Hold knob in for at least 20 seconds following ignition of the pilot.
	Pilot flame too small. - Gas pressure too low. - Partially blocked pilot injector.	Clean or replace the pilot injector.
	Thermocouple connection to the gas control is loose or faulty.	Tighten the thermocouple connection.
	Thermocouple faulty.	Check that the thermo couple is producing between 20-30mV.
	Electromagnet in the rear of the gas control unit is faulty.	Inspect and replace if not in good working order. Call the service provider.
Main burner will not light.	Incorrect supply pressure.	
	Faulty gas control.	Call the service provider.
Piezo Ignition spark is being generated but not sparking from the ignition electrode to the pilot burner hood. (Griddle option only).	HT lead damaged or broken.	Repair or replace the HT lead.
	Check that the ignition electrode is not cracked and is correctly positioned.	Re-position or replace the ignition electrode.
	Piezo igniter faulty.	Replace the piezo igniter. Call the service provider.

Fault	Possible Cause	Remedy
Element does not work when turned 'ON'.	Check individual fuses located behind the control panel. Check for an electrical short by checking that there is NO continuity between any 'Phase In' line and the metal appliance body itself. Check for the item failing (element, control etc) by using a multimeter as shown on following pages.	Replace the blown fuse. Call the service provider.
Complete power failure of the appliance	Check fuse connection at the mains supply. Ensure that the fuse size is correct to carry the load. Check for an electrical short to the appliance.	Replace the blown fuse. Carry out a continuity and resistance check on the appliance. Call the service provider.

NOTE: Components having adjustments protected (e.g. paint sealed) by the manufacturer, are only to be adjusted by an authorised service agent. They are not to be adjusted by an unqualified service person.

RN8510GE
RN8610GE
RN8810GE

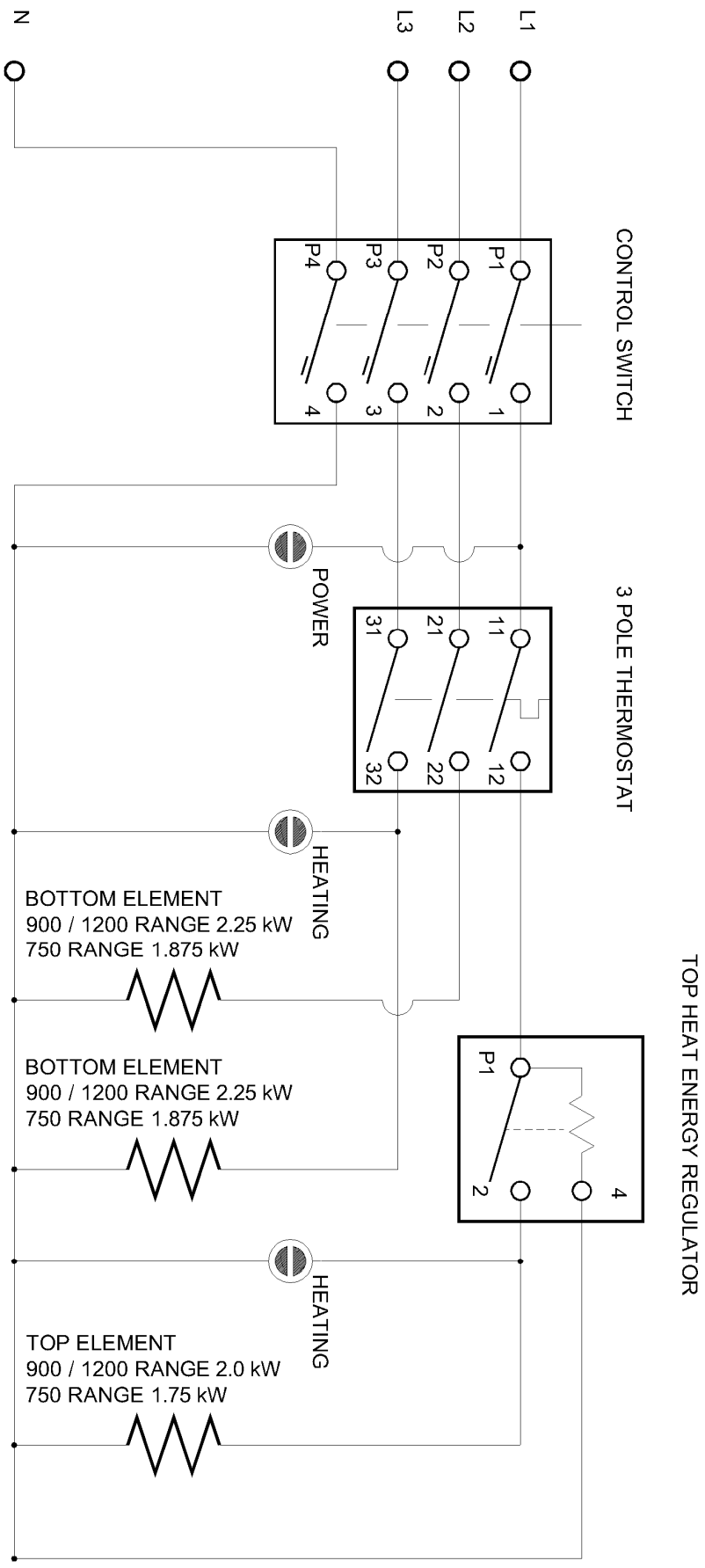


Wiring Diagram for

RN8510GE

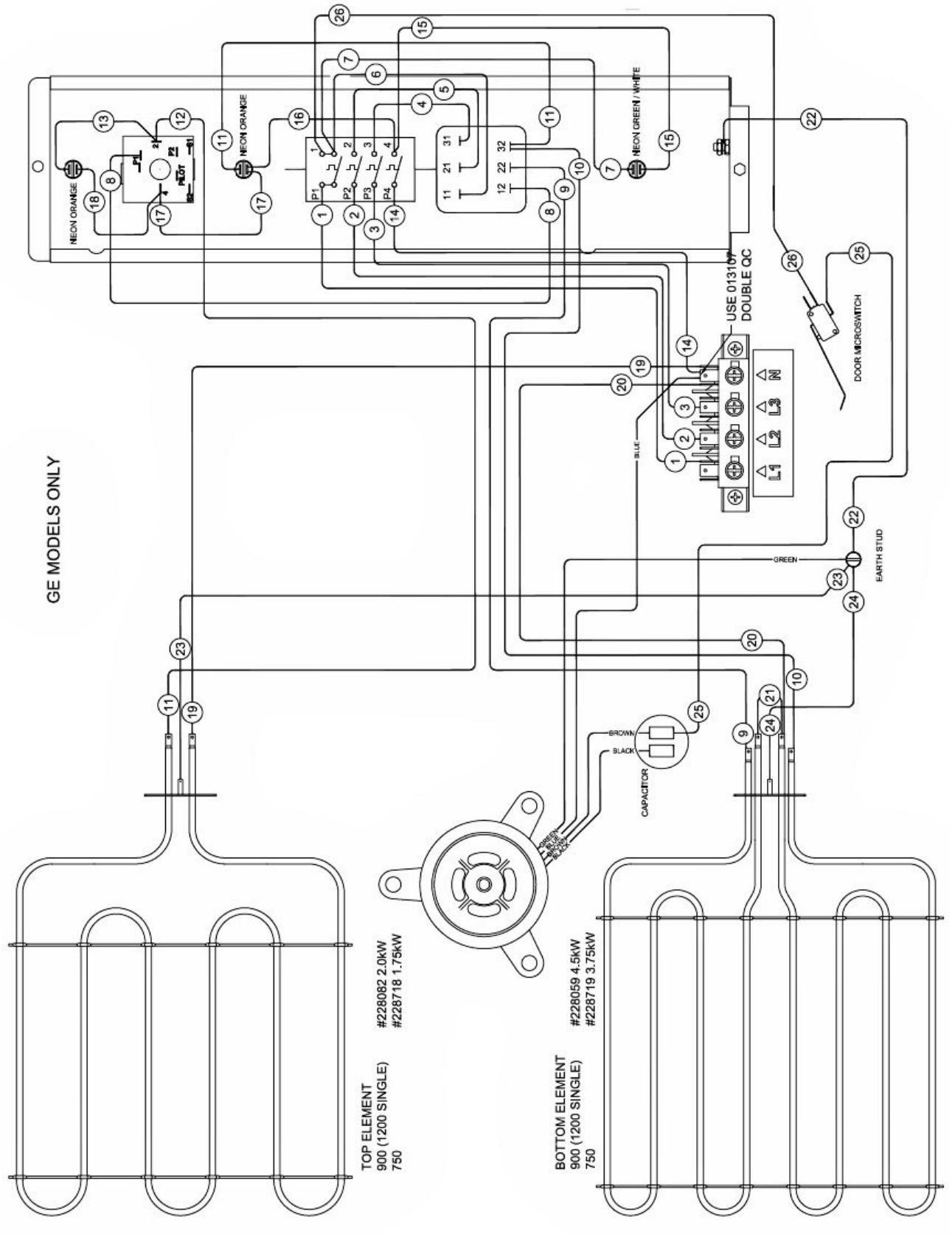
RN8610GE

RN8810GE

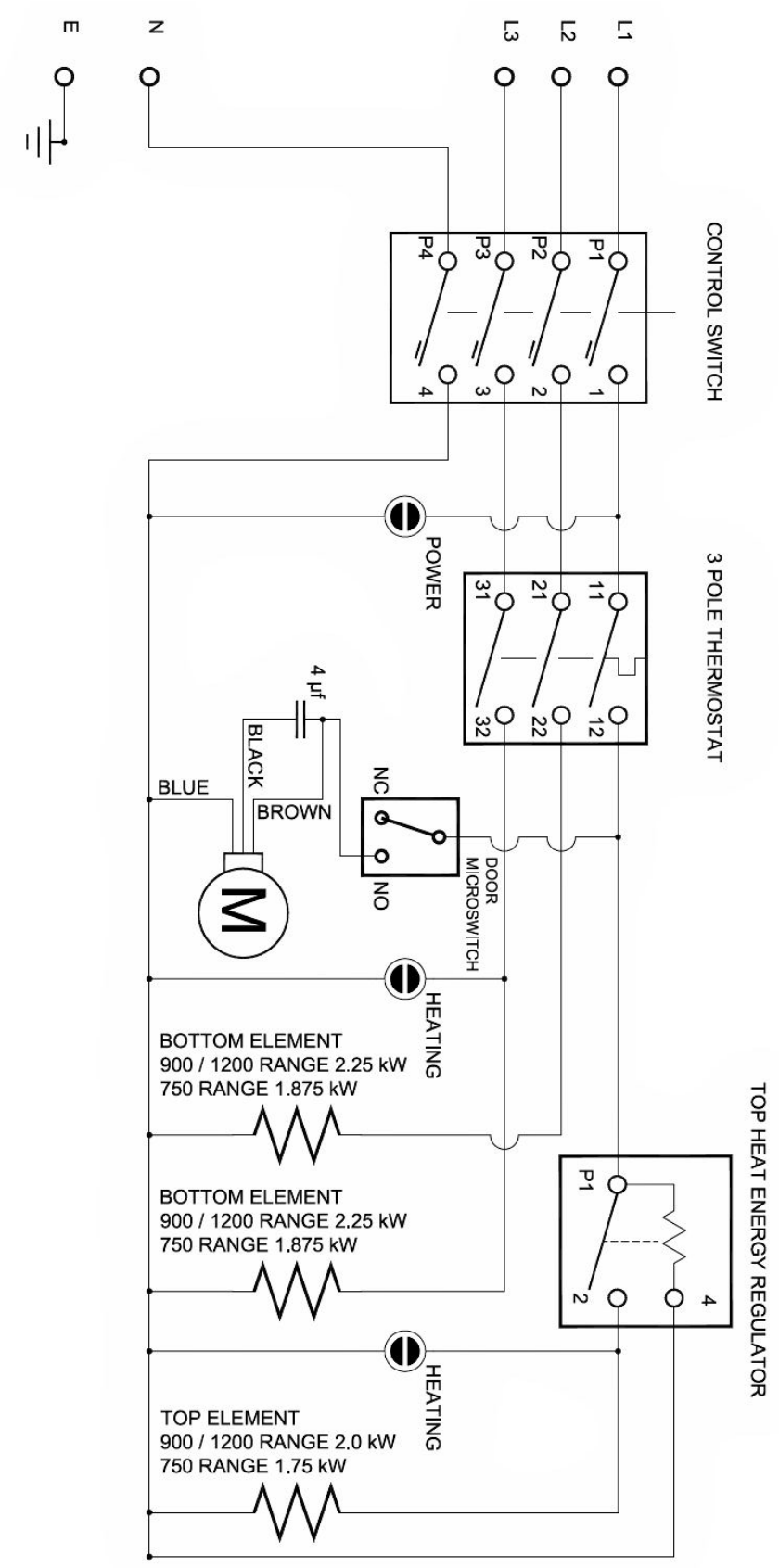


Wiring Schematic

RN8510GEC
RN8610GEC
RN8810GEC



Wiring Diagram
RN8510GEC
RN8610GEC
RN8810GEC



Conversion Procedure

CAUTION:

Ensure that the appliance is isolated from the electrical and gas supply before commencing servicing.

NOTE:

- **These conversions should only be carried out by qualified persons. All connections must be checked for leaks before re-commissioning the appliance.**
- **For all relevant gas specifications refer to the table at the end of this section.**

Open Burners ('F' - Flame Failure Option)

1. Turn off the gas supply at the main supply.
2. Remove the trivets from the top of the appliance, taking note that the trivets are manufactured with a lip on one edge, the lip must always be fitted to the outer edge (front and back) of the range. (See Fig 19).
3. Remove the burner cap and burner bowl (these are a loose fit to the manifold) (See Fig 14) from the top of the gas manifold, taking care not to damage the thermocouple fitted through the manifold splash guard.
4. Remove all the trivet supports from the top of the appliance. ***Note the orientation of the trivet support when removing. The front end side rail profiles are different from the rear end side rail profiles. (See Fig 15).***
5. Remove the splash guard covering the burner manifolds by unscrewing the two allan headed screws. (Refer to Fig 16). Carefully remove the splash guard taking care not to damage the thermocouples.
6. Unscrew and remove the injectors (13mm or ½ A/F) from the gas cocks. (See Fig 17).
7. Determine the correct injector sizes for the corresponding gas from the rating plate affixed to the bottom right hand corner of the bottom sill.
8. Replace with correct size injectors. Refer to 'Gas Specifications Table' for injector sizes.
9. Refit the splash guards over the gas cocks taking care not to damage the thermocouples and secure in position with the 2 allan headed screws. (See Fig 16).
10. Refit the burner bowls and caps onto the manifolds protruding through the splash guards, taking care not to damage the thermocouple. Take note that the burner bowl (cast item) has 2 locating holes drilled into the base flange (See Fig 18), these are to locate the burner bowl onto the allen headed screw that secures the splash guard to the gas manifold. (See Fig 16).
11. Turn on the gas supply at the mains, re-light the burners and check the flame size on the simmer 'LOW' position.

NOTE: The right hand gas control valve supplies the rear burner and the left hand gas control valve supplies the front burner.

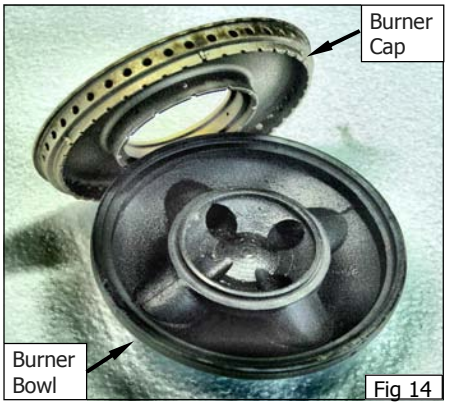


Fig 14

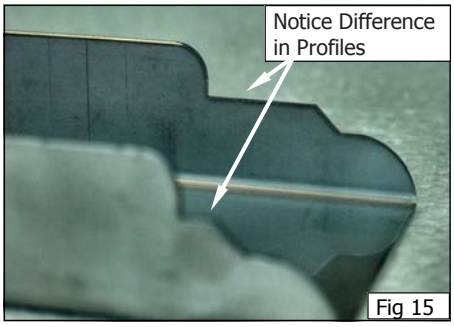


Fig 15

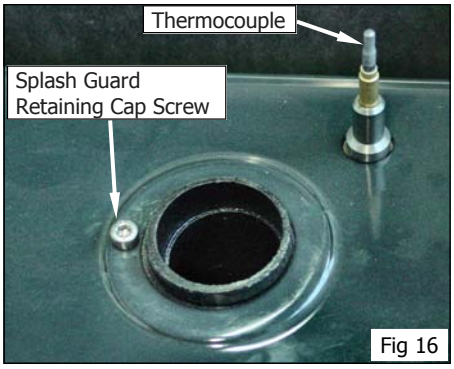


Fig 16

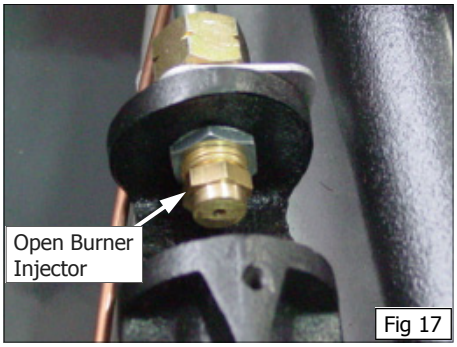


Fig 17

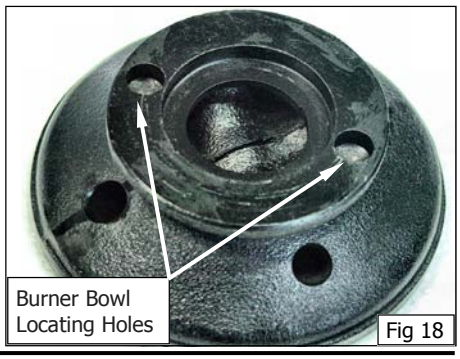


Fig 18

12. Refit all the trivet supports to the top of the appliance. Note the orientation of the trivet support when re-fitting. The trivet support front end side rail profiles are different from the rear end side rail profiles. (See Fig 15).
13. Refit the trivets to the top of the appliance taking note that the trivets are manufactured with a lip on one edge, the lip must always be fitted to the outer edge (front and back) of the cook top. (See Fig 19).

Low Fire Adjustment

a. To adjust the open burner low fire adjustment, remove the gas control knobs from the front of the control panel.
b. Adjust the low fire adjustment screw on the open burner gas control valves to obtain the desired flame size. (See Fig 20).

NOTE: The 'Low Fire Screw' should be sealed with coloured paint on completion of the low fire adjustment.

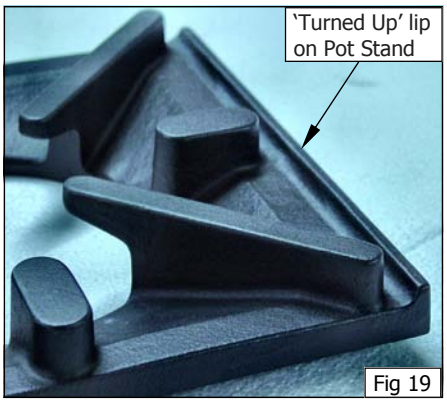


Fig 19

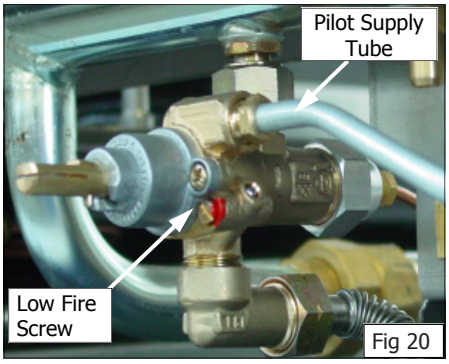


Fig 20

Open Burners ('PF' - Pilot & Flame Failure Option)

1. Turn 'OFF' the gas supply at the main supply.
2. Remove the trivets from the top of the appliance, taking note that the trivets are manufactured with a lip on one edge, the lip must always be fitted to the outer edge (front and back) of the cook top. (See Fig 19).
3. Remove the burner caps and burner bowls (these are a loose fit to the manifold) from the top of the gas manifold.
4. Remove all the trivet supports from the top of the appliance. Note the orientation of the trivet supports when removing. The trivet support front end side rail profiles are different from the rear end side rail profiles. (See Fig 15).
5. Remove the pilot burner shields from over the pilot burners / thermocouples by removing the 2 screws securing the pilot burner shields to the splash guards. (See Fig 22).
6. Remove the splash guards covering the burner manifolds by unscrewing the two allan headed screws. Carefully remove the splash guards taking care not to damage the pilot burner tubes and thermocouples protruding through the splash guard.

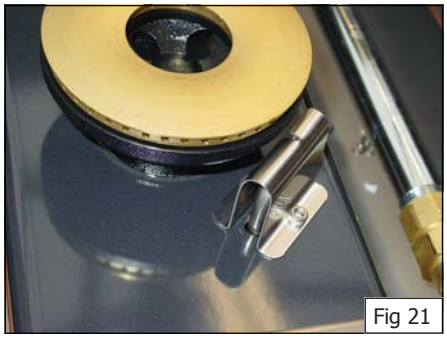


Fig 21

Main Injectors

a. Unscrew and remove the main injectors (½ A/F) from the gas cocks. (See Fig 23).
b. Replace with the correct size injectors. Refer to the 'Gas Specifications' table at the end of this section and the Rating Plate attached to the underside of the right hand side, front oven lower trim for correct injector sizes for the corresponding gas.

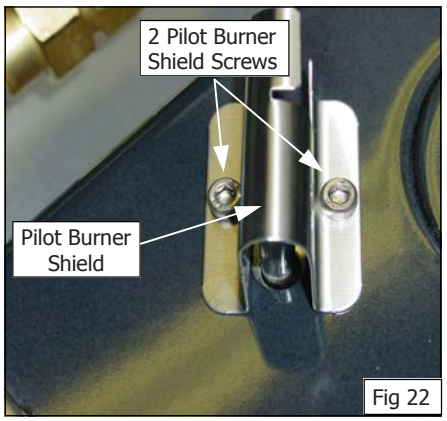


Fig 22

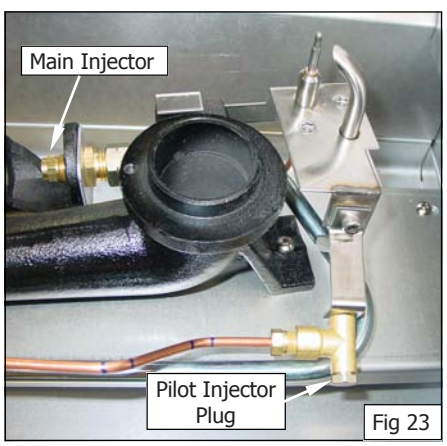


Fig 23

Pilot Injectors

a. Unscrew and remove the Pilot Injector Plug from the fitting at the end of the pilot injector tube using a 11mm A/F spanner. (see Fig 24).
b. Using a flat bladed screwdriver, unscrew and remove the pilot injector from the pilot injector housing.

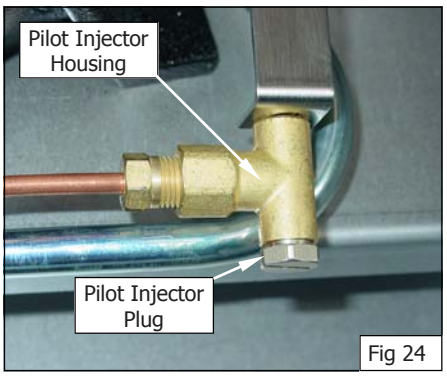


Fig 24

NOTE Take care not to lose the spring fitted in front of the injector.

c. Remove existing pilot injector and replace with the correct size pilot injector for the gas type being used. Refer to the 'Gas Specifications' table at the end of this section, for correct pilot injector sizes.
d. Refit the spring and the correct pilot injector to the pilot injector housing.
e. Screw the pilot injector fully home using a flat blade screwdriver and refit the pilot injector plug to the pilot injector housing and tighten in place using a 11mm A/F spanner. (See Fig 24).
f. Refit the splash guard over the gas cocks taking care not to damage the thermocouples and pilot burner tubes. Secure in position with the 2 allan headed screws. (Note that the splash guard for 'PF' models has a different cut-outs for pilot burner tubes. See Fig 25 & Fig 26).
g. Refit the pilot burner tube shields over the pilot burner tubes / thermocouples and secure in place with the 2 securing screws. (See Fig 22).
h. Refit the burner caps and burner bowls onto the manifolds protruding through the splash guards. Take note that the base part of the burner bowl has 2 locating holes drilled into the base flange, (See Fig 18).these are to locate the burner bowl onto the allen headed screws that secure the splash guard to the gas manifold. (See Fig 16).
i. Refit all the trivet supports to the top of the appliance. Note the orientation of the trivet support when re-fitting as the front end side rail profiles are different from the rear end side rail profiles. (See Fig 15).
j. Refit the trivets to the top of the appliance taking note that the trivets are manufactured with a lip on one edge, the lip must always be fitted to the outer edge (front and back) of the cook top. (see Fig 19).

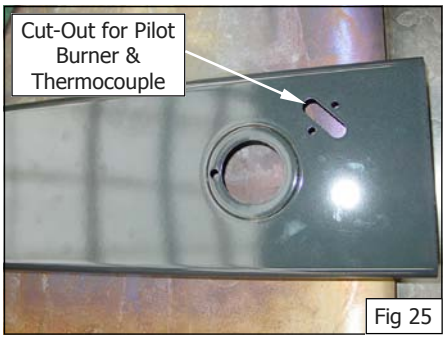


Fig 25

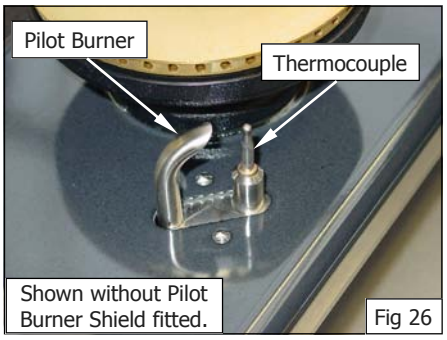


Fig 26

Low Fire Adjustment

a. To adjust the open burner low fire adjustment, remove the gas control knobs from the front of the control panel.
b. Adjust the low fire adjustment screw on the open burner gas control valves to obtain the desired flame size. (Refer to Fig 27).

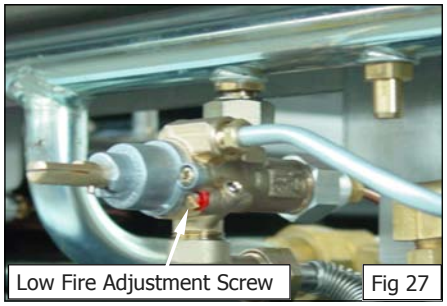


Fig 27

NOTE: The 'Low Fire Screw' should be sealed with coloured paint on completion of the low fire adjustment.

Griddle

Pilot Burner

a. With the gas supply turned off at the main supply, remove the griddle plate section by lifting it straight off the cook top.
b. Remove the gas control heat shield from around the griddle burner, this is just a push in fit.
c. Disconnect the thermocouple and the piezo igniter from the mounting bracket. (For access purposes). (See Fig 29).
d. Disconnect the pilot supply tube from the pilot burner with a 13mm (½") spanner. (See Fig 29).
e. Remove existing pilot injector and replace with the correct size for the gas being used. Refer to the 'Gas Specifications' table at the end of this section, for correct injector sizes.
f. Re-connect the pilot supply tube to the pilot burner with a 13mm (½") spanner. (See Fig 29).
g. Refit the piezo igniter and thermocouple to the mounting bracket. (See Fig 29).
h. Repeat Items a) to g) for all griddle pilot burners.

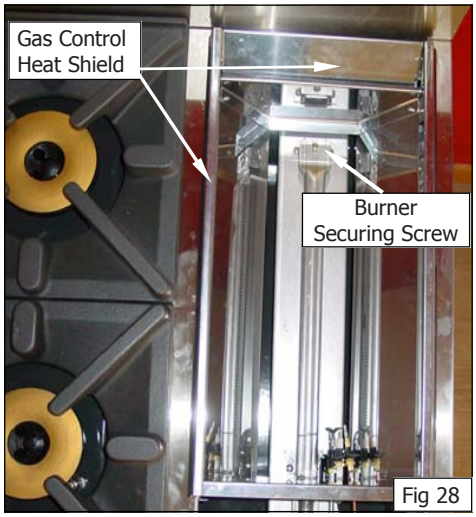


Fig 28

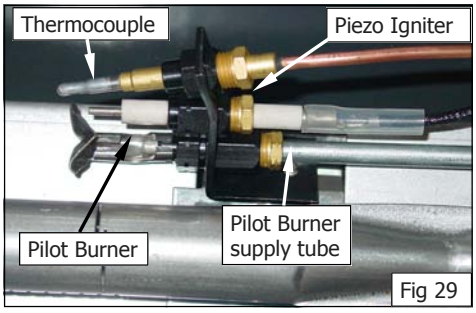


Fig 29

Main Burner

a. Remove the main burner from the burner box by removing the securing screw at the end of the burner, this will reveal the main injector. (See Fig 30).
b. Remove and replace the main burner injectors with correct size injectors. Refer to the 'Gas Specifications' table at the end of this section, for correct injector sizes.
c. Refit the burner to the griddle burner box.
d. Refit the gas control heat shield to the griddle burner box.
e. Refit the griddle plate section to the top of the cook top.
f. Repeat Items a) to e) for all griddle main burners.
g. Turn 'ON' the gas supply at the mains, re-light the griddle burners and check the flame size on the 'LOW' flame position.

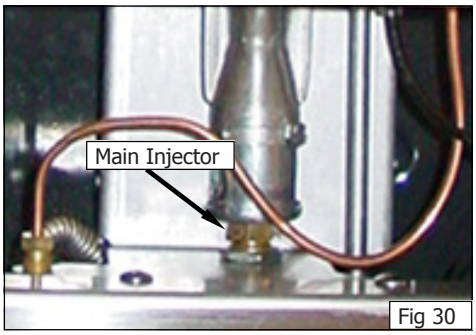


Fig 30

Low Fire Adjustment

a. To adjust the griddle burner 'LOW' fire adjustment, remove the gas control knob from the front of the control panel.
b. Adjust the 'Low Fire' adjustment screw on the griddle gas control valve (Refer to Fig 31) only to obtain the desired flame size.

NOTE: The 'Low Fire Screw' should be sealed with coloured paint on completion of the low fire adjustment.

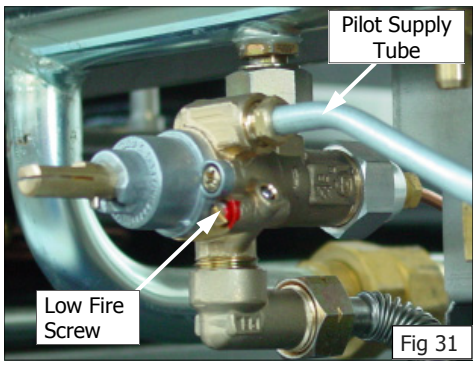
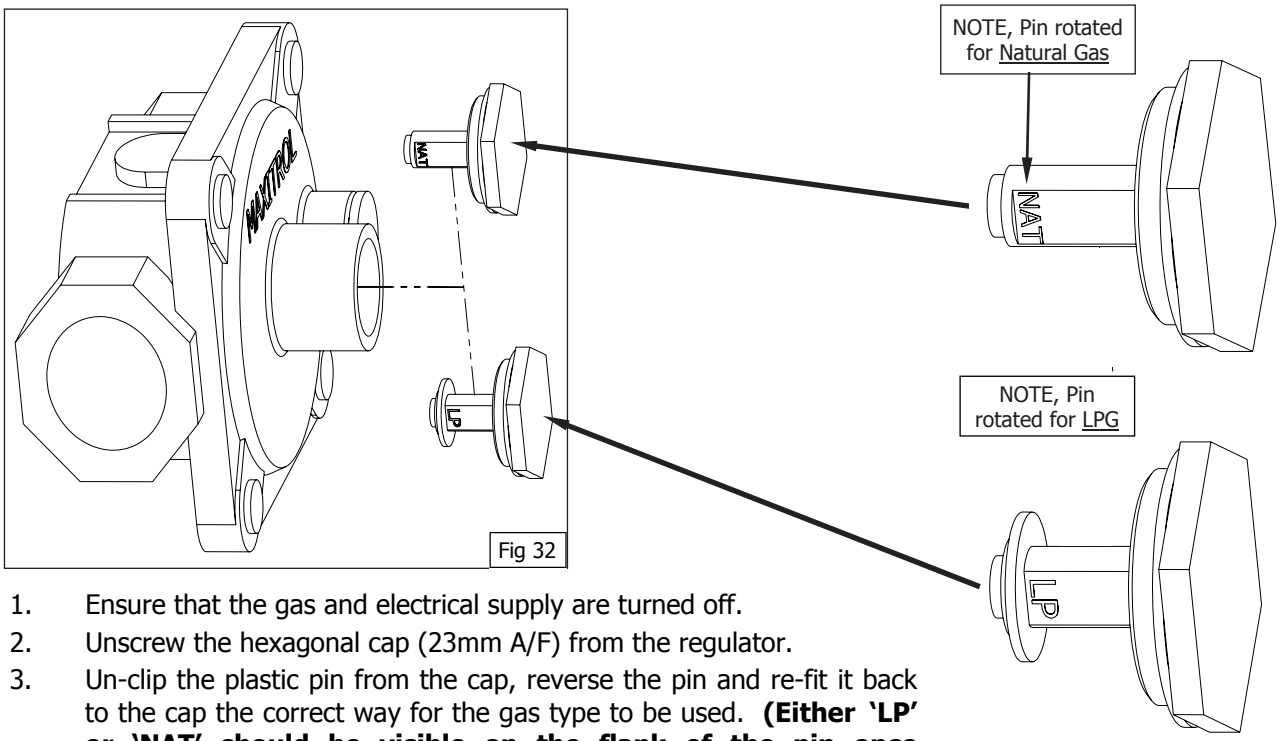


Fig 31

Gas Regulator

NOTE: The regulator supplied is convertible between Natural Gas and LPG, but it's outlet pressure is fixed ex-factory and is NOT to be adjusted.



1. Ensure that the gas and electrical supply are turned off.
2. Unscrew the hexagonal cap (23mm A/F) from the regulator.
3. Un-clip the plastic pin from the cap, reverse the pin and re-fit it back to the cap the correct way for the gas type to be used. **(Either 'LP' or 'NAT' should be visible on the flank of the pin once re-fitted to the cap)**.
4. Screw the cap back into the regulator.

Gas Type Identification Label

On completion of the gas conversion, replace gas type identification labels, located at:-

- The rear of the appliance, above the gas connection.
- Beside the rating plate.

Commissioning

Before leaving the converted installation;

1. Check all gas connections for leakages using soapy water or other gas detecting equipment.

WARNING:

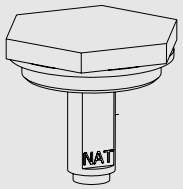
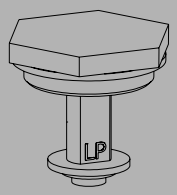
DO NOT USE A NAKED FLAME TO CHECK FOR GAS LEAKAGES.

2. Check the following functions in accordance with the operating instructions specified in the 'Operation' section of this manual.
   - Light the Pilot Burners.
   - Light the Main Burners.
   - Check the Low Fire open burner operation.
   - Check the High Fire open burner operation.
   - Check the Griddle Burner operation (If fitted).
   - Check the Oven Controls operation.
   - Ensure that all the controls operate correctly.
   - Ensure that the operating pressure remains correct.

NOTE: If for some reason it is not possible to get the appliance to operate correctly, shut off the gas supply and contact the supplier of this appliance.

Gas Specifications

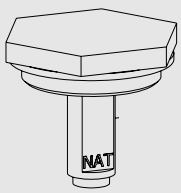
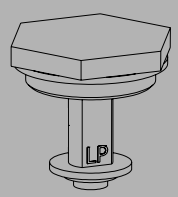
- Australia / New Zealand Only

		Natural. Gas	LP Gas (Propane)
Open Burner	**Main Burner Injectors**	Ø 2.45mm	Ø 1.50mm
	Pilot Burner ('PF' Models only)	0.30	0.20
Griddle	**Main Burner**	Ø 2.10mm	Ø 1.30 m
	Pilot Burner	0.35	0.23
	Burner Aeration Gap	Fully Open	Fully Open
Supply Pressure		1.13 - 3.40kPa	2.75 - 4.50kPa
Operating Pressure		0.95kPa (*)	2.6kPa (*)
Gas Regulator Cap Screw			

- UK Only

Appliance Classification

Category: $\mathbf{II_{2H3P.}}$
Flue Type: $\mathbf{A_{1.}}$

		Natural. Gas (G20)	Propane (G31)
Open Burner	**Main Burner Injectors**	Ø 2.30mm	Ø 1.40mm
	Pilot Burner ('PF' Models only)	0.30	0.20
Griddle	**Main Burner**	Ø 2.10mm	Ø 1.30mm
	Pilot Burner	0.35	0.23
	Burner Aeration Gap	Fully Open	Fully Open
Supply Pressure		20mbar	37mbar
Operating Pressure		9.5mbar (*)	26mbar (*)
Gas Regulator Cap Screw			

* **The burner operating pressure is to be measured at the manifold test point with 2 burners operating at the 'High' setting. The operating pressure is ex-factory set, through the appliance regulator and is not to be adjusted, apart from when carrying out gas conversion, if required. (Refer to the 'Gas Conversion' section for details).**

Replacement Parts List

IMPORTANT:

Only genuine authorized replacement parts should be used for the servicing and repair of this appliance. The instructions supplied with the parts should be followed when replacing components.
For further information and servicing instructions, contact your nearest authorized service branch (contact details are as shown on the reverse of the front cover of this manual).

When ordering replacement parts, please quote the part number and the description as listed below. If the part required is not listed below, request the part by description and quote model number and serial number which is shown on the rating plate.

Cook Top

Open Burners

227018	Burner Bowl.			
227017	Burner Cap.			
030245	Injector	(Nat. Gas)	2.45mm	(Non-UK).
030150	Injector	(LP Gas [Propane])	1.50mm	(Non-UK).
030230	Injector	(Natural Gas - G20)	2.30mm	(UK Only).
030140	Injector	(Propane - G31)	1.40mm	(UK Only).
026134	Pilot Injector	(Nat Gas)	0.30mm.	
026136	Pilot Injector	(LP Gas [Propane])	0.20mm.	
229442	Pilot Bracket Assembly.			
229444	Pilot Burner Shield.			
227405	Gas Control	(with Flame Failure).		
227967	Knob - Open Burner.			
228167	Thermocouple - Front.			
228166	Thermocouple - Rear.			

Griddle

014105	Burner.		
032210	Injector	(Nat. Gas)	2.10mm.
032130	Injector	(LP Gas [Propane])	1.30mm.
227403	Gas Control	(with Flame Failure and Pilot).	
227384	Knob - Griddle.		
019215	Pilot Burner.		
026488	Pilot Orifice	(Nat. Gas)	0.35mm.
019217	Pilot Orifice	(LP Gas [Propane])	0.23mm.
019428	Thermocouple.		
227508	Piezo Ignitor.		
228047	Piezo H.T. Lead.		
018744	Piezo Ignition Electrode.		
228288	Grease Tray	(Griddle Plates).	

Regulator

228531	Regulator (Natural Gas / LP Gas [Propane] Convertible) ¾" BSP F/F.

Oven

228691	Oven Top Element 1.75kW.	(750 Ovens).
228690	Oven Bottom Element 3.75kW.	(750 Ovens).
228082	Oven Top Element 2kW.	(900 - 1200 Ovens).
228059	Oven Bottom Element 4.5kW.	(900 - 1200 Ovens).
228704	Door Spring Kit.	
229021	Terminal Block Mains.	
227399	Control Knob Thermostat 50°C - 300°C.	
229146	Thermostat 50 - 300°C.	
229145	Switch (4-pole).	
013989	Energy Regulator.	
227398	Control Knob HI/LO Heat.	

Convection Oven Only

228938	Oven Door Microswitch.
010909	Motor Capacitor 4µf.
228116	Fan.
019479	Motor.

General

227015	Pot Stand/Trivet.	
228884	Spill Tray	(RN8510GE & GEC Series).
228883	Spill Tray	(RN8610GE & GEC Series).
228882	Spill Tray	(RN8810GE & GEC Series).
227892	Side Rack LH.	
227893	Side Rack RH.	
227896	Oven Rack.	
228571	Index Mark Moulding.	
227963	Neon Orange.	
227962	Neon Green.	
227850	Adjustable Legs.	
229674	Rear Roller Assy.	

Accessories

228566	Griddle Scraper Tool.
228567	Smooth Plate Scraper Blades (Pack of 5 blades).
228568	Ribbed Plate Scraper Blade (Individual Blade).
228797	750mm Plinth Kit.
228800	900mm Plinth Kit.
228804	1200mm Plinth Kit.

Gas Conversion Kits

Models		Gas Type to Convert to:			
		Australia / New Zealand Only		UK Only	
		Nat. Gas	LPG	Nat. Gas	LPG
'F' Models	RN8510GE/GEC	231841	231840	231909	231908
	RN8610GE/GEC	231845	231844	231911	231910
	RN8810GE/GEC	231849	231848	231913	231912
'PF' Models	RN8510GE/GEC	231857	231856	231915	231914
	RN8610GE/GEC	231861	231860	231917	231916
	RN8810GE/GEC	231865	231864	231919	231918